



BUTTERWORTH

Te Muna Chardonnay 2021

Terroir: The soils of Te Muna Terraces are free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate is an extension of Martinborough and similar to Burgundy, being only slightly cooler due to higher altitude, but with long cool summers and low rainfall providing the optimum long ripening conditions for grapes.

Viticulture: This wine is sourced from Butterworth Estate's Julicher Te Muna Vineyard, six kilometres from the Martinborough township. The vines are tended by hand and are sustainably grown on two cane Vertical Shoot Positioning trellis system. 2021 was the ideal year for Chardonnay, cool nights followed by warm days lead to full flavoured fruit while holding the acidity.

Winemaking: The grapes were hand-harvested, then whole bunch pressed straight to barrel without settling. The juice was fermented in barriques with a small new portion. Once dry, the wine went through full Malolactic fermentation while receiving 4 lees stirs over 4 months. The wine sat without sulphur until one week before blending in February. The wine received no fining, and only a light filtration before bottling.

Colour: Bright light golden hue.

Aroma: Sweet lifted spicy and cedary oak, jump from the glass, with creamy buttery overtones. Pretty floral notes and ripe white fleshed peach come through to compliment.

Palate: 11 months on Gross Lees has given the Butterworth Chardonnay a rich mid palate texture, adding layers to the racy acid line Te Muna is famous for. The grip from the phenolics add length and breadth to the back palate, giving a chalky, oyster shell finish.

Harvest Analysis

Harvest date 21st March, 2021

Brix 21.3 pH 3.12 TA 10.13 g/L

Wine analysis:

Alc. 13.0 % pH 3.20 TA 7.28 g/L

Residual sugar <1 g/L

Oak Maturation: 100%, 15% new oak.

Bottling date: 6th July, 2022

